



HENSCHKE

Exceptional wines from outstanding vineyards

Julius Eden Valley Riesling 2007

Grape Variety

100% riesling grown in Eden Valley.

Technical Details

Harvest date: 25 February – 15 March | *Alcohol:* 12.5% | *pH:* 3.08 | *Acidity:* 7.0g/l

Background

Riesling is the classic grape variety of Germany and one of the earliest varieties brought to South Australia. Cyril Henschke developed the Henschke reputation for premium riesling wines as early as the 1950s, from the vineyard areas of Eden Valley, Keyneton and Springton. These dry, food-oriented wines are clean and crisp and have the ability to age into delicious marmalade on toast flavours, due to the cool climate of the Eden Valley region. This region provides excellent ripening conditions for the riesling grape and has a unique track record of exceptional ageing potential for the variety. The Eden Valley riesling vineyard is planted on sandy loam over gravel and bedrock, with patches of clay. It has been named in tribute to a great-uncle, Julius Henschke, a highly acclaimed artist and sculptor.

Vintage Description

The 2007 vintage has shaped up to be another high quality year but with significantly reduced yields in Eden Valley and average yields in the Adelaide Hills. The highly publicised drought of 2006 has been reported as the worst ever. Certainly the rainfall at Eden Valley for the three months of winter at only 90mm compared to the average of 200mm was one of our driest.

Despite an early winter break, rainfall during winter and spring was the worst for years in the lead-up to flowering. There was significant spring frost damage in Eden Valley, with a yield loss of 20 to 25%, compounded by the drought and lack of subsoil moisture with overall losses of up to 50% expected.

Brief heat waves occurred during January; otherwise it was mild and dry. At the end of January a tropical air mass connected with a cold front to bring good rains to the agricultural areas of South Australia, with flooding up north.

The 70mm rainfall fell steadily over four days, coinciding with veraison, which freshened up the vine canopy to assist with ripening the fruit for harvest. February has been recorded as the hottest for 100 years, bringing the already reduced crop to an earlier ripening phase.

The vintage began three to four weeks early, one of the earliest on record, remaining dry and mild allowing for good maturity. All the whites were picked by the end of March and the reds by the third week in April, a record early finish. In summary, a vintage with low yields but very good quality.

Wine Description

Pale green gold in colour. The nose is lifted and intense with sweet fragrant florals, zesty limes/lemons, white currants and mineral notes. The crisp palate shows rich intense citrus flavours, good acidity and length.



Serving Idea

Chicken with onion noodles and miso butter sauce. (Recipe by Mark McNamara of Appellation @ Peppers the Louise).

Cellaring Potential

Great vintage, drink now to 2014.

CA HENSCHKE & CO

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